

SANTALUCIA

T R A T T O R I A

@ salotto

ENTREE

ZUPPA DI PESCE

Seafood soup with prawns, calamari, mussels, clams tomato and herbs 16.50

BRUSCHETTA CON FUNGHI

Toasted Italian bread topped with mushrooms pesto and parmesan 13.50

MAINS

SPAGHETTI CON POLPETTE

"Spaghetti meatballs" 24.50

FISH OF THE DAY

Parcel wrapped, stuffed with fennel, lemon and garlic then oven baked 28.50

AGNELLO CON VINO ROSSO

Lamb shoulder slow cooked in a red wine, tomato, mushroom and capsicum sauce served on a bed of gnocchi 28.50

POLLO CON SEPANE

Chicken breast scaloppine pan fried and finished in a garlic infused seeded mustard cream sauce 27.50

DESSERT

CRÈME BRULEE 14.50